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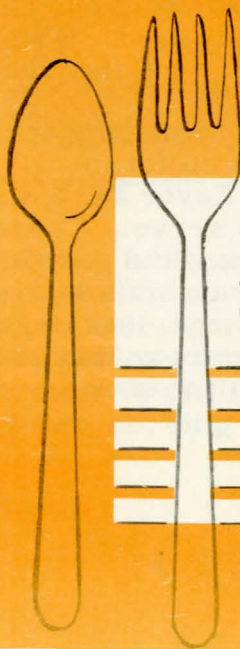
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Buffet Service

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Buffet SERVICE

Ethel Diedrichsen

Extension Specialist, Food and Nutrition

Buffet service is a time-saving, attractive way to serve large groups. This type of service is suitable for family gatherings, teen-age entertaining and club or church meals.

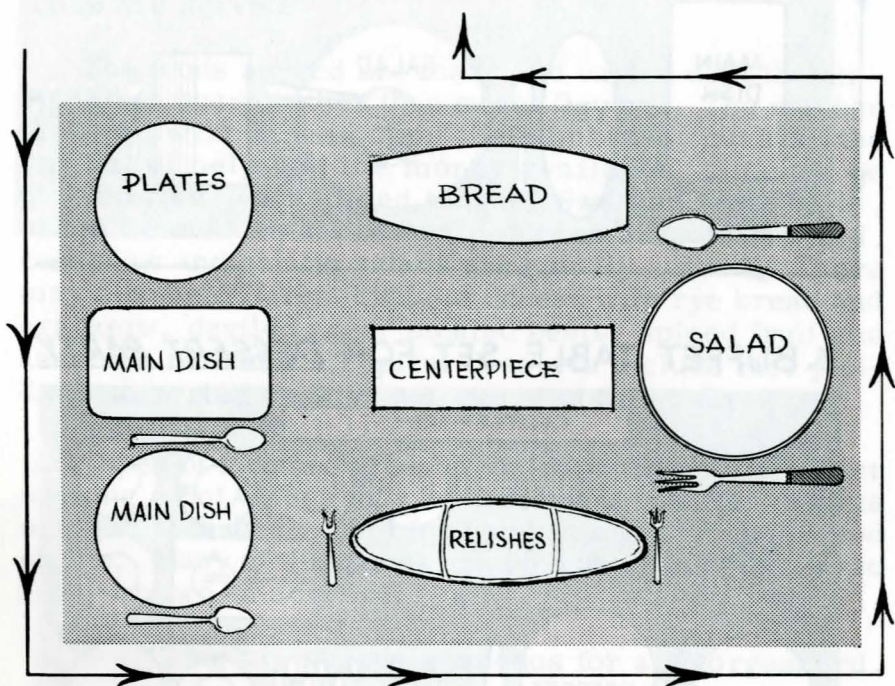
Buffet type meals can be served in the kitchen, dining room, living room, on the porch or in the yard. There is much opportunity for originality in table settings and decorations. Pot-luck dinners, dessert suppers, smorgasbords and teas are different kinds of buffet service.

The buffet meal is one at which food is served from a special table. Guests serve themselves and then eat at a large table or in small groups around the room. Card tables are frequently used. When space is limited, trays are convenient for holding the food on the lap.

All the rules for good menu planning should be observed in planning the buffet meal. The food should offer variety in color, flavor and texture. It should be attractive and easy to serve. Casserole dishes that will hold up well during the serving time are good choices. Other foods to include are buttered rolls, individual salads and meats that require little cutting. Thin or juicy foods and those that require last minute preparation are difficult to serve.

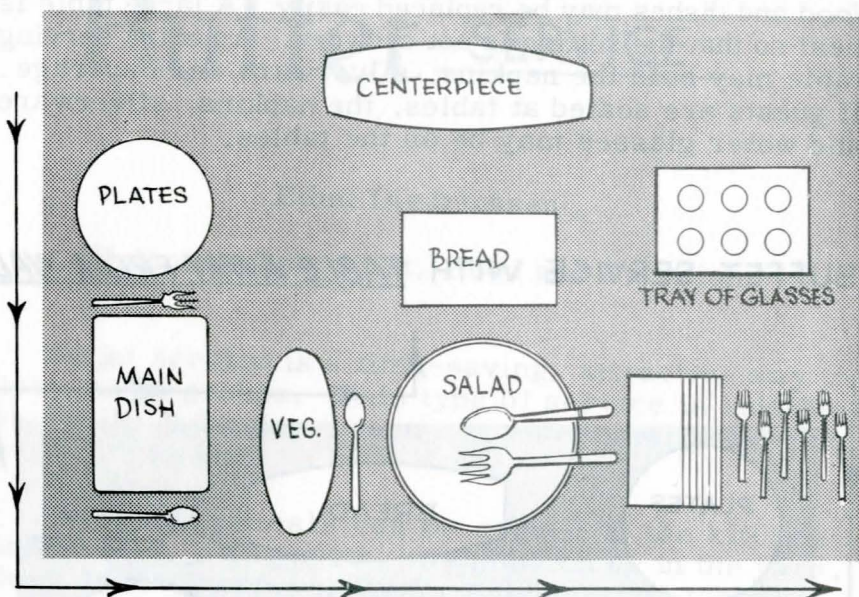
The buffet table should be near the kitchen so that food and dishes may be replaced easily. A large table is best so that the setting is not crowded. An extra serving table may hold the napkins, silverware and beverage. If guests are seated at tables, the napkins, silverware and water glasses may be on the tables.

I. BUFFET SERVICE WITH TABLE AWAY FROM WALL

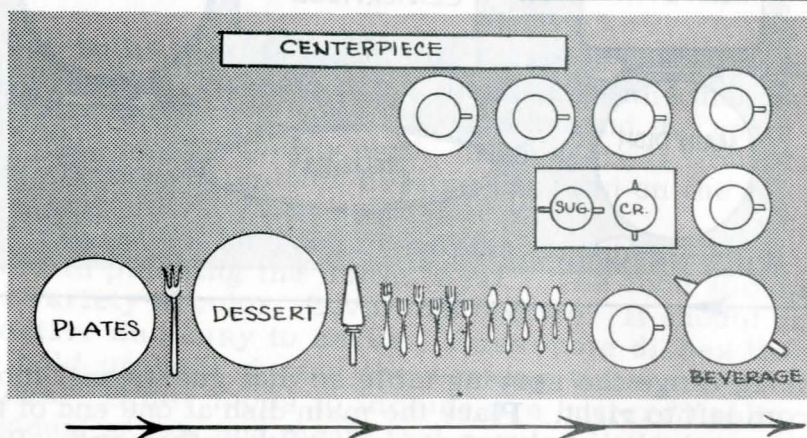


Arrange the serving table so that guests will move from left to right. Place the main dish at one end of the table and the salad or beverage at the other end. Relishes, bread and vegetables are grouped on either side. Service may be around the table or on one side only. For large groups two serving lines are often used.

2. BUFFET SERVICE WITH TABLE AGAINST WALL



3. BUFFET TABLE SET FOR DESSERT PARTY



Generally, food, china and silverware for the first course only are on the buffet table. When it is time for dessert, the hostess clears the buffet table and resets it for dessert. First course plates are removed and guests serve themselves to dessert. When serving large groups, the hostess may find it easier to serve dessert to the guests rather than have them return to the serving table.

mörgasbord

The smörgasbord is a buffet method of entertaining which comes to us from Sweden. The foods served include a variety of appetizers, main dishes and salads. The true smörgasbord is a preliminary course followed by a dinner course and dessert. In this country, the word smörgasbord is used somewhat loosely and may refer to a buffet supper or dinner at which a number of foods are served.

The foods served are many and varied with the emphasis on sharp rather than sweet flavors. The number of items will depend upon the number of guests, the amount of help and the money available. Smoked or pickled fish, cold sliced tongue, Swedish meat balls, baked beans, small boiled potatoes or potato salad, cole slaw and gelatin salads are usually served. There may also be different kinds of cheese with rye bread and crackers, deviled eggs, pickled beets, spiced fruit and assorted relishes. Typical desserts include rice pudding, assorted cookies and sweet coffee cakes.

Types of food are grouped for convenience and easier serving. Hot dishes may be kept hot in electric skillets or chafing dishes. Cold food and salads may be served on ice. Many of the dishes are cold and can be prepared a day or two in advance.

Following are suggested menus for a smörgasbord.

Head Cheese	Pickled Herring
Sliced Cheese	Potato Sausage
	Carrots and Peas
Meat Balls	Brown Beans
	Baked Potatoes
	Jello Fruit Salad
Rye Bread	White Rolls
Cottage Cheese	Rye Crisp
Cheese Pudding	Pickled Beets
Coffee Cake	Prune Pudding
	Cookies
	Coffee

Pickled Herring	Anchovy and Olive Rolls	
Shrimp	Smoked Salmon	Liver Loaf
Deviled Eggs	Cheese	
Baked Kidney Beans	Swedish Meat Balls	
Beet and Horse-radish Relish	Pickled Onions	
Sliced Cucumbers in Vinegar		
Hard Tack	Pumpernickel	
Swedish Pancakes	Fruit	Spritz Cookies
	Coffee	

Tea or Coffee

A tea or coffee is a simple form of buffet service used to entertain a few guests or a large gathering. The menu consists of a beverage and one or more foods that are attractive and daint.

Beverages served may include coffee, tea, punch or a carbonated beverage. The food that accompanies the beverage may be thin slices of buttered bread, sandwiches, coffee cake, sweet rolls, hot breads, cake, doughnuts, cookies, rich pastries or crackers. Candies, nuts, cheese and relishes are other food items often served.

For small groups, the refreshments may be served from a tray, from a table or directly from the kitchen. When the group is large, refreshments are usually served from a table. The hostess may use whatever service she feels is best suited to the occasion.

At a tea or coffee, the table is the center of interest. A lace or embroidered cloth makes a suitable covering. Attractively arranged flowers or fruits help carry out the color scheme. Lighted candles lend a pleasant atmosphere.

At a small informal tea, the hostess pours the beverage and guests help themselves to food. At a large tea, she may ask some one to pour for her. Food may be arranged on both sides of the table and two serving lines used for large groups. The guests sit in small groups or stand as they visit and eat their refreshments. When the guests are finished, the used plate and napkin are placed upon some convenient table or they are removed by the hostess or her assistant.

4. TEA TABLE WITH ONE BEVERAGE SERVICE

